



Pinot Grigio DOC - 100% Organic



Region. Mortegliano, Udine, Friuli Venezia Giulia.



Vineyards. Selection of vineyards in Mortegliano, Friuli. Grapes are grown in full respect of the territory with a **Certified Organic Agriculture**. Alluvial soil, rich in skeleton with north-south exposition.



Grapes. Pinot Grigio grapes, grown with free cordon spur system with maximum intensity of 4000 vines per hectare and a maximum production of 3,5 kg per vine.



Vinification. Night harvest of the grapes with automatic harvester. Soft pressing and fermentation at controlled temperature in Inox tanks.



Tasting Notes. Light yellow color with greenish reflections. Fruity, fine and elegant flavor, typical of Pinot Grigio. Dry and harmonic taste.



Analysis. Alcohol 13% Vol; Total acidity 5,8 g/l; Residual sugar 5,5 g/l.



Food Pairings. Ideal as aperitif, with starters, light meals and fish dishes. To serve cold at 8-9°C.



Bottle. "Madlene" da 750 ml (in box of 6 bt.)

